



Welcome to O'Reilly's Dining Room

Where dining is about ingredients and friends at the table. We believe that food brings people together, a time for families and friends to share experiences and connect in a lively place. We care about what we put on your plate, we source from local farmers, the Canungra Butcher; and we bake our own breads, pastries and pizza bases daily right here. Please discuss with our Dining Room team any dietary requests and our kitchen brigade of chefs from around the globe will prepare and cook your meal to order.

O'REILLY'S BAKEHOUSE

Bread, warm marinated olives, dukkha, olive oil, balsamic	\$15 v/gfo
Garlic pizza, mozzarella	\$15 v/gfo
Extra bread for the side	\$5

ENTRÉE

MINISTRONE Italian vegetable soup	\$15 v/df
CREAM OF POTATO LEEK SOUP with fried chorizo	\$15 gfo
GRILLED HALOUMI fresh asparagus, mustard dressing	\$16 v/gfo
PAN SEARED SCALLOPS corn purée, artichokes, citrus honey dressing	\$18 gfo
EMPANADAS chicken, mixed bean and chorizo in puff pastry with salsa	\$16
GRILLED PRAWNS with orange and green leaves	\$18 gfo
CHAMPIGNONS, GRUYERE SOUFFLÉ Moran's falls watercress, salsa verde	\$16 v

HOUSE BAKED PIZZAS \$28

(Gluten free option available on request)

Margherita
BBQ chicken, champignons, peppers, chorizo, tomato and spinach
Garlic prawn, chili, cherry tomatoes, rocket and garlic mayo
Pepperoni and mozzarella
Roast pumpkin, red onion, spinach, feta and pesto
Pulled pork, potato, red onion, parsley and mustard
Chorizo, beef, salami, bacon, onion and BBQ sauce

MAIN

O'REILLY'S SIGNATURE SPECIAL for two <i>(Available daily until sold out)</i> Slow cooked lamb shoulder with pumpkin, chats, balsamic shallots, beetroot crisp, minted jelly, pan glazed gravy and mustard	\$85 gfo
GRAIN FED ANGUS BEEF EYE FILLET Creamed mash potato, mushroom medley and horseradish cream, broccolini and red wine jus	\$40 gfo
SLOW COOKED PORK SHANK In red wine and thyme with truffle mash, honey glazed beetroot, sweet potato crisp	\$38 gfo
CHARGRILLED SPICY LEMON CHICKEN Served with herb fragrant and saffron rice, raisins, nuts, relish and cumin yoghurt	\$38 gfo
PUMPKIN AND SPINACH RAVIOLI Eggplant, zucchini, sundried tomato and spinach in tomato basil sauce with Witches Chase goat cheese	\$36 v
CRISPY SKINNED SALMON Braised fennel, potato fondant, mint ricotta salsa verde, confit tomato, asparagus, and red pepper coulis	\$38 gfo
LAMB KORMA Poppadum, roti bread, herb basmati rice and cumin raita	\$38
VEGETABLE CURRY Chickpea and potato curry with dried pomegranate seeds, poppadum, roti bread, basmati rice and cumin raita.	\$36 v

SIDES \$9

Roasted vegetables with garlic and thyme butter v
Buttered chat potatoes Greek style v
Rosemary and sea salt fries with aioli v

SALADS

Spanish salad with marinated fetta, thyme vinaigrette dressing	\$9 v
Blue Queensland pumpkin, potato, carrot, Spanish onion, spinach, fetta salad with citrus honey raisin dressing	\$15 v

DESSERTS

Lychee pannacotta with water chestnut and coconut sago	\$16 gfo
Mango cheesecake with cream chantilly, white chocolate crumble and berries	\$16
Raspberry and Callebaut white chocolate mousse	\$16 gfo
Orange crème brûlée with house almond and pistachio biscotti	\$16
Deconstructed Pavlova served with fresh fruit, chantilly cream and passionfruit coulis.	\$16 gfo
Trio of sorbets	\$16 gfo, v
Traditional tiramisu	\$16
Fresh fruit platter	\$16 gfo, v
Cheese board	2 cheese \$24
Premium cheeses, with grapes, fig balsamic relish, lavosh crackers	3 cheese \$29